

Julie's Shortbread

1 lb butter, softened but not melted

3/4 cup corn starch (No, that's not a typo. It's what makes it 'sandy')

1 1/4 cup powdered sugar

3 cups all purpose flour

Preheat oven to 375.

Cream butter and powdered sugar.

Add corn starch and mix well.

Add flour, a cup at a time, and mix after each until just combined. (don't over mix once you have added flour)

Form a ball with the dough.

Flatten in a square or rectangular shape about 1/2-3/4 inch thick on a baking sheet lined with parchment.

Bake at 375 for 5 minutes.

Lower temperature to 300 and bake for another 40-45 minutes until edges are golden brown.

Remove from oven and let cool for 5-10 minutes.

Cut into squares or rectangles with a sharp knife while still warm.

At Christmas Julie sometimes dips one end of the baked rectangular pieces in melted dark chocolate and lets it harden at room temperature.